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Homemaker News

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MEATS IN THE FREEZER LOCKER

"Safety-deposit boxes for foods" have spread rapidly from west to east and south in the past 10 years. In answer to the many questions raised on the subject, _____ (Name), _____ (Title), _____ (Institution) says:

"The cold-storage locker supplements other methods of saving food for later use, but is not considered a substitute for canning or curing. At this season the farm family is chiefly concerned with meats, and if there is a freezer-locker plant within reasonably convenient access, it will be a good place for the tender roasts, steaks, chops, and poultry as well as other cuts not needed immediately or otherwise preserved. Proper freezing seems to save the fine, fresh flavor of such cuts particularly well.

"Under the best management of the meat supply, killing is done oftener than when meat is to be canned. The quality of the meat is better if smaller quantities are stored at a time and used within 3 to 6 months, then replaced. Pork, in particular, should not stay in freezer lockers more than 3 months.

"Many locker plants have facilities for slaughtering meat animals, as well as for chilling the carcasses, cutting them up, wrapping, labeling, and sharp-freezing the packages. There is a charge for these services, but even with the customary rental of a locker, between $5 and $12 a year, the total cost of stored home-raised meat is relatively low. At some plants it is possible for those who live in villages or who have no livestock, to

buy half or quarter carcasses at wholesale prices, and have them cut up, frozen, and stored. Under this plan the meat usually costs less than similar cuts at retail. In comparing the cost of locker storage with the cost of canning, it is necessary to consider the initial investment in a steam-pressure canner and containers, as well as the value of fuel and the housewife's time."

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